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Mrs. Fields Carrot Cake

Yield: 12 Servings

CAKE

2 1/2 cups All-purpose flour 1 tbs
Baking soda 1/4 tsp Salt 2 tsp Cinnamon
1 cup Light brown sugar, packed 1 cup
White sugar 1 1/2 cup Butter, softened 3
large Eggs 2 tsp Pure vanilla extract 3
cups Grated carrots 1/2 cup Crushed
pineapple, drained 1 cup (6-oz.) raisins
1 cup (4-oz.) chopped walnuts ICING

16 oz Cream cheese, softened 1/2 cup
Salted butter, softened 1 tbsp Fresh
lemon juice (about 1 large lemon) 2 tsp
Pure vanilla extract 3 cups
Confectioners' sugar Preheat oven to
350-degrees. Grease and flour two 9-

inch cake pans. In a large bowl stir together flour, baking soda, salt, cinnamon and sugars. Add butter, one egg and vanilla; blend with electric mixer on low speed. Increase speed to medium and beat for 2 minutes. Scrape down sides of bowl. Add remaining eggs, one at a time, beating 30 seconds after each addition. Add carrots, pineapple, raisins and walnuts. Blend on low until thoroughly combined. Pour batter into prepared pans and smooth the surface with a rubber spatula. Bake in center of oven for 60-70 minutes. Toothpick inserted into center should come out clean. Cool in pans for 10 minutes. Then invert cakes on rack and cool to room temperature.

PREPARE ICING: In a medium bowl with an electric mixer on medium speed, beat cream cheese and butter until smooth add lemon juice and vanilla; beat until combined. Add sugar gradually, mixing on low until smooth.

ICE THE CARROT CAKE: Place one layer on a cake platter, and with a metal spatula spread icing over the top to form a thin filling. Place second layer over the first, rounded side up. Coat the top and sides of the cake evenly with remaining icing. Refrigerate 1 hour to set icing.